

blackbird

FUNCTION PACKAGES

SET MENUS





ABOUT BLACKBIRD CAFE

Nestled on the balcony level of Cockle Bay Wharf, Blackbird presents a chic and modern venue with a unique open-air space that seamlessly blends the outdoors and indoors.

Step into a captivating atmosphere featuring a fun and playful real-life birdcage, complemented by a spacious island bar and a DJ booth in the large indoor area, providing scenic views of the picturesque harbour waters.

As a dining destination, Blackbird prides itself on offering a classic modern Australian menu, showcasing the very best of local culinary delights.

In addition, guests can enjoy an extensive selection of beverages to accompany their dining experience. Regarded as Darling Harbour's most iconic eatery, Blackbird pays homage to the excellence of Australian cuisine. Whether it's the stunning ambiance, delectable food, or the breathtaking views, Blackbird promises a memorable and enjoyable dining experience for all.

Where: Balcony level, Wheat Rd, Cockle Bay Wharf, Sydney

Opening hours: Monday to Friday - 11am till late | Weekends - 9am till late

Capacity: Seated 350 | Standing 400

Contact: blackbird@blackbirdcafe.com.au

(02) 9283 7385

Events: Whole venue hire | Partial venue hire | Canape function | Banquet function

Team building activities: Cocktail masterclasses and Whisky Masterclass



SET MENU 1

\$59 pp

Sharing Pizza & Pasta
MINIMUM OF 10 PAX



STARTERS

(Shared down the middle of the table)

WEDGES

Wedges w. sour cream & sweet chilli sauce

GARLIC PIZZA (V)

W. Mozzarella cheese

MAINS

(Shared down the middle of the table)

Served with garden salad to share in the middle of the table)

FETTUCCINI PALERMO

Chicken, bacon, pesto, mushroom & snow peas
tossed w. light cream sauce & parmesan cheese

SPAGHETTI BOLOGNESE

Minced beef & pork in an authentic Napolitana sauce

CHIMICHURRI FETTUCCINE (V)

Served w. baby bella mushrooms, sun-dried
tomatoes & kalamata olives tossed w. rocket and house
made chimichurri sauce (vegan on request)

MARGHERITA PIZZA (V)

Roma tomatoes, mozzarella
& shaved parmesan cheese

CHILLI CHICKEN PIZZA

Tomato, parsley & chilli mayonnaise

SUPREME PIZZA

Ham, pepperoni, capsicum,
caramelised onion, olive & oregano

VEGGIE DELIGHT PIZZA (V)

Spinach, capsicum, Spanish onions,
mushroom, fresh tomato & feta cheese

DESSERT

ADD ON Dessert for +\$9 per person

Chef's Selection

*Please note a 10% surcharge applies on Sundays & Public holidays.
All card payment will incur a surcharge fee.



SET MENU 2

\$65 pp

THREE COURSE



STARTERS

(Shared down the middle of the table)

CLASSIC CAESAR SALAD

Crispy bacon, egg, garlic croutons, cos lettuce, parmesan cheese w. homemade Caesar dressing

GARLIC PIZZA (V)

W. Mozzarella cheese

MAINS

(Selected by the guest)

SALMON FILLET (GF)

Pan fried crispy skin salmon cooked medium w. mash, asparagus, cherry tomatoes topped w. Salsa verde

FETTUCCINI PALERMO

Chicken, bacon, pesto, mushroom & snow peas tossed w. light cream sauce & parmesan cheese

CHICKEN QUINOA SALAD

Grilled marinated chicken, rocket, mixed quinoa, red onions, coriander, black beans & cherry tomatoes w. lemon & ginger dressing

SPAGHETTI BOLOGNESE

Minced beef & pork in an authentic Napolitana sauce

FISH AND CHIPS

Beer battered fish fillets, thyme salted chips & salad w. tartare sauce

SUPREME PIZZA

Ham, pepperoni, capsicum, caramelised onion, olive & oregano

VEGGIE DELIGHT PIZZA (V)

Spinach, capsicum, Spanish onions, mushroom, fresh tomato & feta cheese

DESSERT

Chef's Selection

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SET MENU 3 \$75 pp

THREE COURSE

STARTERS

(Shared down the middle of the table)

CLASSIC CAESAR SALAD

Crispy bacon, egg, garlic croutons, cos lettuce, parmesan cheese w. homemade Caesar dressing

GARLIC PIZZA (V)

W. Mozzarella cheese

SALT & PEPPER CALAMARI

Lightly battered calamari and zucchini, served with aioli

MAINS

(Selected by the guest)

RIB EYE 350G ON THE BONE (GF)

Cooked Medium served w. Cocktail potatoes, broccolini & mushroom sauce

SALMON FILLET (GF)

Pan fried crispy skin salmon cooked medium w. mash, asparagus, cherry tomatoes topped w. Salsa verde

FETTUCCINI PALERMO

Chicken, bacon, pesto, mushroom & snow peas tossed w. light cream sauce & parmesan cheese

CHICKEN QUINOA SALAD

Grilled marinated chicken, mixed quinoa, red onions, coriander, rocket, black beans & cherry tomatoes w. lemon & ginger dressing

SWEET POTATO BURGER (V)

Spiced sweet potato patty with mixed salad, tomato, avocado & paprika aioli Served w. thyme salted chips & tasty cheese

PRAWN WITH SWEET CHILLI PIZZA

Spinach, fresh tomato, zesty prawns & chilli mayo

SUPREME PIZZA

Ham, pepperoni, capsicum, caramelised onion, olive & oregano

VEGGIE DELIGHT PIZZA (V)

Spinach, capsicum, Spanish onions, mushroom, fresh tomato & feta cheese

DESSERT

Chef's Selection

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BEVERAGE PACKAGE

Add on a beverage package to any of our function packages
Available for 2 or 3 hours

HOUSE PACKAGE

2 Hours (\$55 PER PERSON)

3 Hours (\$70 PER PERSON)

WINES

HOUSE Sauvignon Blanc

HOUSE Shiraz

HOUSE Sparkling Wine

BEERS

Selected Beer (bottled)

SOFTDRINK

Coke, Diet Coke, Zero Coke,
Sprite, Soda.

PREMIUM PACKAGE

2 Hours (\$65 PER PERSON)

3 Hours (\$80 PER PERSON)

WINES

PREMIUM Sauvignon Blanc

PREMIUM Shiraz

PREMIUM Sparkling Wine

BEERS

Selected Beer (bottled)

TAP BEER

Selected Tap Beer

SOFTDRINK

Coke, Diet Coke, Zero Coke,
Sprite, Soda

ON-CONSUMPTION BAR TAB

A bar tab can be set up for the duration of your event with your preferred selection of beverages and specified limit. Our staff will keep you informed of the balance throughout the event.

"ENJOY RESPONSIBLY"

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BLACKBIRD CAFE | EVENTS

Looking to take your event to the next level?
Whether you are hosting a client or team event,
product launches, private dining, networking events,
cocktail style event, engagements, or celebrating a special occasion

With a reputation for having a funky and relaxed atmosphere
whilst providing friendly and professional service will ensure you
have a successful and memorable event.

Blackbird space can be uniquely configured depending
on the needs of the occasion, with the flexibility to allow
for an instant dance floor. Offering a mouth-watering
selection of Modern Australian cuisine and carefully crafted drink
packages and banquet menus that are flexible in their design
and the backdrop of the Iconic Darling Harbour's energetic
Cockle Bay are sure to impress your guests.

With an expansive sit down or banquet capacity of
350 and stand up capacity of 400 guests.
Blackbird also offers AV facilities including
projector, microphone, and WIFI.

CONTACT US

PHONE: (02) 9283 7385

EMAIL: blackbird@blackbirdcafe.com.au

INSTAGRAM: [@blackbirdcafesydney](https://www.instagram.com/blackbirdcafesydney)

FACEBOOK: [/blackbirdcocklebay](https://www.facebook.com/blackbirdcocklebay)

www.blackbirdcafe.com.au



CANAPÉ MENU - \$89 pp

STARTERS

Seasoned Arabic Bread with Chef's Specialty dips

ROUND 2 (SELECT 2 OF THE FOLLOWING)

- Smoked Salmon Canape w. cream cheese, chives and capers
- Tandoori chicken served on sliced cucumber w. Greek yogurt
- Eggplant rolls filled with hummus
- Prosciutto wrapped around fresh rockmelon
- Mexican salsa served on lightly fried tortilla squares
- Tomato bruschetta w. fetta served on toasted Italian bread
- Sydney rock oysters with cucumber salsa, coriander, chilli & cabernet vinegar *extra \$4 per oyster

ROUND 3 (BOTH ARE SERVED)

- Herb chicken skewers served w. cucumber yogurt dipping
- Cajun beef skewers with rustic gravy

ROUND 4 (SELECT 1 OF FOLLOWING)

- Szechuan pepper squid served on green w. aioli
- Traditional Caesar salad w. garlic crouton
- Chicken and mushroom risotto made in white wine sauce
- Grilled Moroccan lamb sliced served on mix baby spinach leaves, cous cous, roast pumpkin finished with chef's homemade coriander dressing * extra \$5 per person for this option

ROUND 5 (SELECT 3 OF THE FOLLOWING)

- Gourmet meatballs served with tomato dipping sauce
- Vegetable samosas served with sweet chilli dipping sauce
- Vegetable spring rolls
- Chicken and vegetable dim sims
- Filo pastry wrapped spinach and ricotta cheese triangles

ROUND 6

- Assorted gourmet stone oven pizza



TEAM BUILDING ACTIVITIES

Blackbird Cafe's Masterclasses are ideal for corporate team building activities, social gatherings, celebrations, or even hens or bucks nights!

Our team building activities are all hands-on & entertaining which creates the ideal event for any celebration!

COCKTAIL MASTERCLASS

Taught by in house mixologist, you can finally learn how to make your favourite cocktails in a fun and engaging environment!

We will personally show you how to make two traditional cocktails- one shaken, one mixed and of course one muddled.

WHISKY MASTERCLASS

Blackbird Café is the home of Whisky Experiences in Sydney! We want everyone to see whisky the way we do and the best way to do this is to bring whisky to you all.

Join in a fun & interactive masterclass perfect for any occasion. Perfect for a get together, bucks nights or even corporate parties!



COCKTAIL MASTERCLASS

\$95pp – Minimum booking of 12 guests

Fun Cocktail making classes in Sydney available at Blackbird Café in Darling Harbour. Perfect for a get together, hens nights or even corporate parties!

Book your mixology Class and learn how to shake, mix and muddle your way to being the life of the party.

Taught by in house mixologist, you can finally learn how to make your favourite cocktails in a fun and engaging environment! We will personally show you how to make two traditional cocktails- one shaken, one mixed and of course one muddled.

Call now to book your cocktail making class for \$95pp. In order to have the best experience blackbird requires a min. of 12 people for this class.

WHISKY CLASSES

The experience runs on a minimum of 10 people and run for about 90 minutes, Must be booked 48 hours prior.



WHISKY 101 \$80 pp

- Includes nibbles:
Garlic Pizza & Arancini Balls

We look at the 3 power-houses of whisky distilling

Scotch, Bourbon, Irish

the history and the differing methods of production



WHISKY OF THE WORLD \$120 pp

Includes 1 course,
main meal.

We look at the 3 premium
of whisky distilling

Single malt, Bourbon,
Irish premium



WHISKY OF THE WORLD \$160 pp

Includes 2 course meal, the
entree to share and a main
meal.

Whisky of the world,
4 premium of whisky
distilling, Premium Single
malt, Scotch, Japanese
Whisky, Premium Bourbon



AFTER PARTY

Blackbird is offering the ultimate After Party Package, perfect for you and your friends to celebrate in style and create unforgettable memories!

Gather your friends and enjoy an incredible night filled with fun, dancing, and the stunning luxuries of Sydney's iconic harbour. Blackbird has over five years experience in hosting formal after parties and is one of the only venues in Darling Harbour offering this package.

- 3 hr exclusive venue hire
- Pumping sounds from our resident dj all night long
- Massive dance floor
- Balcony seating and stunning views across Darling Harbour
- Security and staff
- Continuous Nibbles all night including :
Hot stone pizzas and chips

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